



PRO HARMONY® RANGES

24-INCH DEPTH, DUAL-FUEL & ALL-GAS

New Pro Harmony® Ranges offer more of everything you expect from our high-performance, category-leading cooking appliances. Featuring performance improvements and design enhancements that deliver precision control and professional results, these state-of-the-art units allow home chefs to pursue their culinary inspirations with absolute confidence.

Most notably, this new lineup introduces changes to our signature Star® Burner. Thermador's patented fourth generation Star Burner has been further refined to deliver superior power and heat distribution. The exclusive burner pedestal with Quick Clean Base™ allows for easy access under the burner for effortless cleaning. The commanding presence and classic luxury of our new ranges take the Thermador kitchen to new heights in performance, aesthetics and convenience.

PRO HARMONY® RANGES FEATURES & BENEFITS



OUR EXCLUSIVE, PATENTED STAR® BURNER

The Star Burner's unique shape isn't just for show. It creates a perimeter 56% longer than a round burner of the same size, which allows the inclusion of more flame ports. The result is a burner that delivers superior flame spread and a reduced cold spot for faster and more even heating across any size pan. And this latest generation features a more stylish shape and a raised pedestal design for easier cleaning than ever before.

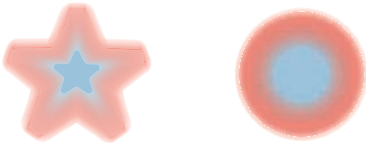
The Star Burner's coverage area allows for more ports and more flame distribution than a round burner.



35 ports / 16 3/4" perimeter

28 ports / 10 3/4" perimeter

The design of the Star Burner offers greater heat coverage, and a smaller cold spot, making it ideal for any pan size.



EXTRALOW®

Our ExtraLow feature provides the widest variety of temperature control of any simmer system. It cycles the Star Burner on and off to maintain temperatures as low as 100°. Perfect for simmering delicate sauces or keeping food warm without scorching or stirring. Each and every Thermador Pro Harmony Range features two ExtraLow burners.



18,000 BTU/HR ON EVERY BURNER

Delivers superior cooking flexibility by offering maximum heat output on every burner. Leading competitors offer only one or two powerful burners.



QUICK CLEAN BASE™

Raised pedestal burner and porcelain maintop have been crafted for perfect integration and easy clean-up. A hand and sponge fit easily under each burner to wipe the surface clean and a teardrop emboss reduces food buildup near the base.



FASTEST TIME TO BOIL

Our Star Burner's 18,000 BTU/hr of output and superior heat distribution boils water in a fraction of the time of a conventional range or cooktop and over 50% faster than leading competitors.



MULTIPLE CONFIGURATIONS

Configure the rangetop to match the way you cook, by adding a 12-inch cast-aluminum titanium-surface electric griddle or an optional grill accessory. Griddle and grill are removable for easy clean-up of the entire cooking surface.



TRULY FLUSH MOUNTED™ RANGE

Pro Harmony Ranges are designed to fit perfectly flush in standard 24-inch depth cabinets.



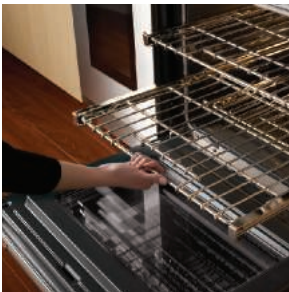
2-HOUR RAPID SELF-CLEANING CYCLE

Pro Harmony Dual-Fuel Ranges boast the fastest self-cleaning cycle on the market at just 2 hours (including cool down). Even the 48-inch model cleans both ovens simultaneously in just 2 hours.



ELECTRONIC OVEN CONTROL

An electronic thermostat monitors oven temperature, ensuring absolute heating accuracy while minimizing temperature variation.



FULL ACCESS® RACKS WITH INTEGRATED HANDLES

Professional telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access. Each rack includes integrated easy-grip handles and holds 45 pounds.



SINGLE FAN TECHNOLOGY

Our third element convection technology is so powerful that only one fan is needed. Convection keeps the temperature consistent throughout the cavity and allows for multi-rack cooking. Controlled airflow patterns optimize the transfer of heat so that food is heated evenly.

EXTENDED BAKE

Our exclusive Extended Bake Mode in the main oven allows you to hold or slow cook foods for an extended period of time. This mode is also ideal for holiday or Sabbath use.



UNMATCHED OVEN CAPACITY

36-inch models offer a 5.0 cubic feet capacity that accommodates even the largest meals effortlessly.

PRO HARMONY® RANGES PLANNING INFORMATION

MODEL OPTIONS

There are three sizes of Thermador Pro Harmony Ranges to choose from—30-inch, 36-inch and 48-inch. 30 and 36-inch models are available in your choice of all-gas or dual-fuel configurations while the 48-inch model is available in dual-fuel. All models are a compact, 24-inch deep design and available in stainless steel with porcelain cooktop surface. Dual-fuel models are LP convertible by ordering PALPKITHC. All-gas models are available in Natural Gas or Liquid Propane and should be ordered separately from the factory. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Pro Harmony Range, be sure to verify the cutout dimensions and electrical/gas connections. Also, always consult with the installation manual packed with the product for complete details before installing.

ELECTRICAL AND GAS SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes.

GAS REQUIREMENTS AND HOOKUP

Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If an LP kit is utilized (PALPKITHC), conversion from natural gas to propane must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

A manual gas shutoff valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.

NATURAL GAS REQUIREMENTS:

Inlet Connection: 3/4" NPT external, 1/2" NPT internal (Minimum 3/4" diam. flex line.)

Supply Pressure: 6" min. to 14" max. water column. (14.9 mb to 34.9 mb)

Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: 3/4" NPT external, 1/2" NPT internal (Minimum 3/4" diam. flex line.)

Supply Pressure: 11" min. to 14" max. water column. (27.4 mb to 34.9 mb)

Manifold Pressure: 10" water column (24.9 mb)

DUAL-FUEL:

Thermador Pro Harmony Dual-Fuel Ranges are dual rated, designed to be connected to either 208/240V AC, 60 Hz, 4 wire, single-phase power supply. The connection may be made with a range supply cord kit (purchased separately) or by hard-wiring to the power supply. A dedicated circuit breaker is required.

MODEL	REQUIRED CIRCUIT BREAKER
	240/208V AC, 60 Hz
PRD304GHU	35 Amp
PRD364GDHU	35 Amp
PRD366GHU	35 Amp
PRD486GDHU	50 Amp

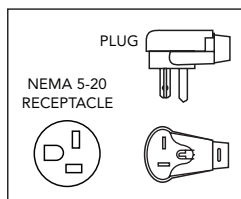
ALL-GAS:

Thermador Pro Harmony All-Gas Ranges are equipped with a 3-prong plug and are designed to be connected to a 120V AC, 60 Hz, single-phase power supply. A dedicated circuit breaker is required.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60 Hz
PRG304GH	15 Amp
PRL304GH	15 Amp
PRG366GH	15 Amp
PRL366GH	15 Amp
PRG364GDH	20 Amp
PRL364GDH	20 Amp

Important:

The cord supplied with gas ranges having an electric griddle requires a NEMA 5-20 receptacle as shown here. Local codes may require a different wiring method. A dedicated 20 amp service is required for proper operation.



ELECTRICAL AND GAS LOCATIONS

Typical placement of the electrical and gas supply can be found within the “Cutout and Range Dimensions” located on the product pages. Alternate placement within the supply zone is acceptable. Dual-Fuel ranges may be connected to the power supply with a range supply cord kit (sold separately) or by hard-wiring to the power supply. All-Gas ranges may be connected to the power supply with the supplied range cord or by hard-wiring. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the electrical connection as dictated by local codes and ordinances and/or the National Electric Code. The units must be properly grounded.

Installation of the range must be planned so that the rough-in of the junction box for the receptacle or conduit connection will allow maximum clearance to the rear of the unit.

WARRANTY

Limited warranty parts and labor (1 year)
See page 294 for additional warranty details.



Warning: All ranges can tip, causing injury. Install anti-tip device packed with range.

Thermador Pro Grand® Ranges are CGA, CSA and AGA approved.



VENTILATION REQUIREMENTS

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges.

For high output gas cooktops (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the cooktop has a grill or griddle, add 200 CFM to the estimated blower capacity. Additional blower capacity may be required for longer duct runs.

The following table indicates the ventilation hood options that are recommended for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

WIDTH	CONFIGURATION	VENTILATION OPTIONS
30"	4 Burners	30" or 36" Pro Wall Hood 30" or 36" Custom Insert w/optional blower 42" Island Hood w/optional blower
36"	4 Burners w/Grill or Griddle 6 Burners	36" or 42" Pro Wall Hood 36" Custom Insert w/optional blower 42" or 48" Island Hood w/optional blower
48"	6 Burners w/Grill or Griddle	48" or 54" Pro Wall Hood 48" Custom Insert w/optional blower 54" Island Hood w/optional blower

IMPORTANT VENTILATION NOTES:

- Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solution for these ranges. The PH Professional Series Wall Hoods are also a viable option, however the 27" depth of the PH Series may not be suitable to all applications.
- For wall installations, the hood width must, at a minimum, equal the nominal width of the appliance cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance.
- For island installations, the hood width should, at a minimum, overhang the appliance cooking surface by 3" on each side.
- Due to the high heat capability of these cooktops, particular attention should be paid to the hood and duct work installation to assure it meets local building codes.
- For best smoke elimination, the lower edge of the hood should be installed 30"– 36" above the appliance cooking surface.
- If the hood contains any combustible materials (i.e., a wood covering), it must be 40" or greater distance above the cooking surface.

PRO HARMONY® RANGES 30-INCH DUAL-FUEL

Model: PRD304GHU



PROFESSIONAL

PRD304GHU

Dual-Fuel Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	4
Product Width	29 15/16"
Product Height	35 7/8" - 36 3/4"
Product Depth	24 3/4"
Overall Oven Capacity* (cu. ft.)	4.4
Overall Oven Interior Dimensions (W x H x D)	25" x 16 1/4" x 18 7/8"
Cutout Width	30"
Cutout Height	35 7/8" - 36 3/4"
Cutout Depth	24"
Cooktop Surface	Porcelain
Gas Cooktop Burners	4 @ 18,000 BTU
12" Center Electric Griddle	NA
Oven Bake / Broil (Watts)	2,000 / 4,000
Convection (Watts)	2,750
Total Gas Connection Rating	72,000 BTU
LP Convertible	Order Kit PALPKITHC
Electrical Supply	240/208V AC, 60 Hz
Watts	6,750
Required Circuit Breaker	35 Amp
Power Cord Included	Purchase Separately
Shipping Weight (lbs.)	350

*According to AHAM Standards

PRD304GHU

PERFORMANCE

- Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- Every burner 18,000 BTU (NG)
- Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Powerful, 8-pass bake and broil elements in large oven
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Superfast 2-hour self-clean mode – fastest in the industry

DESIGN

- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Exclusive, patented Pedestal Star® Burner with Quick Clean Base™
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface

CAPACITY

- Massive oven capacity of 4.4 cu. ft.
- Six rack levels for multiple item cooking

CONVENIENCE

- Full Access® telescopic racks, integrated easy-grip handle
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- Quick Clean Base™ designed for easy surface cleaning
- Electronic oven control ensures precise heating
- Extended Bake Oven Mode ideal for slow cooking or Sabbath use
- Signature blue indicator lighting
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- 30" units ship standard with 6" backguard included

ACCESSORIES

PA30GHS
22" High Backguard
w/Shelf (30-Inch Range)



PWOKRINGHC
Wok Ring



PA12CHPBLK
12" Maple
Chopping Block



PAKNOBLK
Black Metal
Knob Kit

PA30GITH
Island Trim
(30-Inch Range)



PA30GTRH
30" Telescopic Rack

PC24CHPBLK
24" Maple
Chopping Block



PAKNOBLU
Blue Metal
Knob Kit

PALPKITHC
LP Conversion Kit

PAGRIDDLE
Griddle sits on grates
over two burners

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARD

The 30-inch Thermador Pro Harmony Range includes a 6-inch low backguard. An optional 22-inch high shelf backguard is also available. Either backguard must be attached before sliding the range into the final installed position. An island trim is available for covering the backguard mounting flanges for island installations, where there is a minimum of 12" of horizontal clearance behind the island trim.

CAUTION: To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used.

NATURAL GAS OR LP

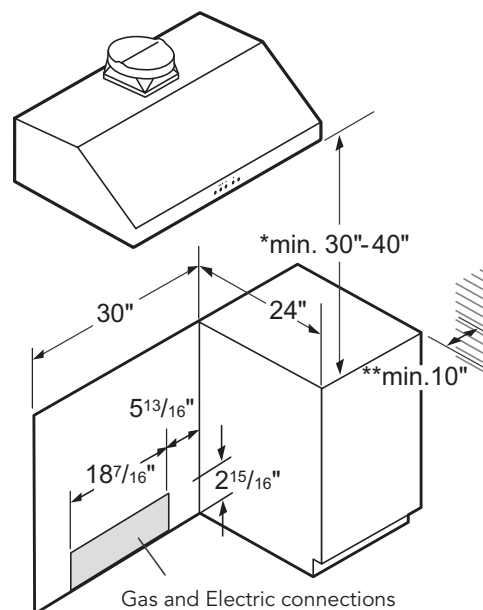
Thermador Dual-Fuel Pro Harmony Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option, however the 27" depth of the PH Series may not be suitable to all applications.

30-INCH CUTOUT AND RANGE DIMENSIONS

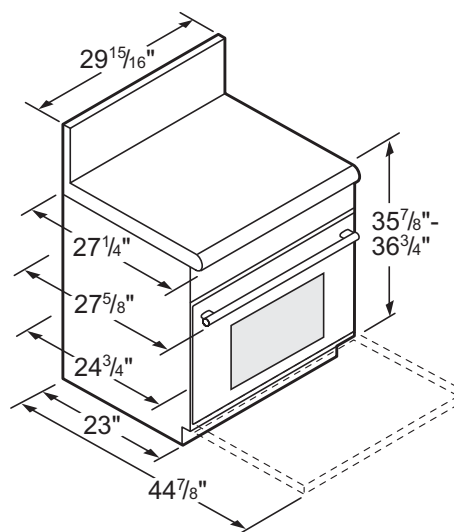


* 30" minimum clearance above cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 40".

** 10" minimum clearance from cooking surface to combustible side walls.

Note: Most hoods contain combustible components that must be considered when planning the installation.

measurement in inches



measurement in inches

PRO HARMONY® RANGES 36-INCH DUAL-FUEL

Model: PRD364GDHU



PROFESSIONAL

PRD364GDHU

Dual-Fuel Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	4
Product Width	35 15/16"
Product Height	35 7/8" - 36 3/4"
Product Depth	24 3/4"
Overall Oven Capacity* (cu. ft.)	5.0
Overall Oven Interior Dimensions (W x H x D)	25" x 16 1/4" x 18 7/8"
Cutout Width	36"
Cutout Height	35 7/8" - 36 3/4"
Cutout Depth	24"
Cooktop Surface	Porcelain
Gas Cooktop Burners	4 @ 18,000 BTU
12" Center Electric Griddle	6-Pass, 1,630 W
Oven Bake / Broil (Watts)	2,000 / 4,000
Convection (Watts)	2,750
Total Gas Connection Rating	72,000 BTU
LP Convertible	Order Kit PALPKITHC
Electrical Supply	240/208V AC, 60 Hz
Watts	8,350
Required Circuit Breaker	35 Amp
Power Cord Included	Purchase Separately
Shipping Weight (lbs.)	370

*According to AHAM Standards

PRD364GDHU

PERFORMANCE

- Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- Every burner 18,000 BTU (NG)
- Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Superior griddle results – 6 pass, 1630 watt electric griddle
- Grill accessory – thermostatically controlled for even heating
- Powerful, 8-pass bake and broil elements in large oven
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Superfast 2-hour self-clean mode – fastest in the industry

DESIGN

- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with Quick Clean Base™
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface

CAPACITY

- Massive oven capacity of 5 cu. ft.
- Six rack levels for multiple item cooking

CONVENIENCE

- Full Access® telescopic racks, integrated easy-grip handle
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- Quick Clean Base™ designed for easy surface cleaning
- Extended Bake Oven Mode ideal for slow cooking or Sabbath use
- Titanium surface non-stick, rust-proof cast-aluminum griddle
- Titanium surface non-stick, rust-proof cast-aluminum grill
- Removable griddle and grill accessory for easy clean-up
- Electronic oven control ensures precise heating
- 36" units ship standard with island trim included

ACCESSORIES

Important Note: A 9" Low Backguard, 22" High Backguard w/Shelf or Island Trim is required for installation.

PA36GLBH

9" Low Backguard
(36-Inch Range)

PA36GSHS

22" High Backguard
w/Shelf (36-Inch Range)

PA12GRILHC

12" Grill with Drip-Tray

PAKNOBLK

Black Metal Knob Kit

PAKNOBLU

Blue Metal Knob Kit

PALPKITHC

LP Conversion Kit

PWOKRINGHC

Wok Ring



PA36GTRH

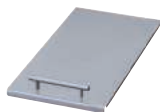
36" Telescopic Rack

PAGRIDDLE

Griddle sits on grates
over two burners

PA12GCVRHC

Griddle Cover



PA12CHPBLK

12" Maple
Chopping Block

PC24CHPBLK

24" Maple
Chopping Block

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARD

36-inch Thermador Pro Harmony Ranges require an accessory backguard. Choices include a 9-inch low backguard or a 22-inch high backguard with shelf. Either backguard must be attached before sliding the range into the final installed position. An island trim is included for covering the backguard mounting flanges for island installations, where there is a minimum of 12" of horizontal clearance behind the island trim.

CAUTION: To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used.

NATURAL GAS OR LP

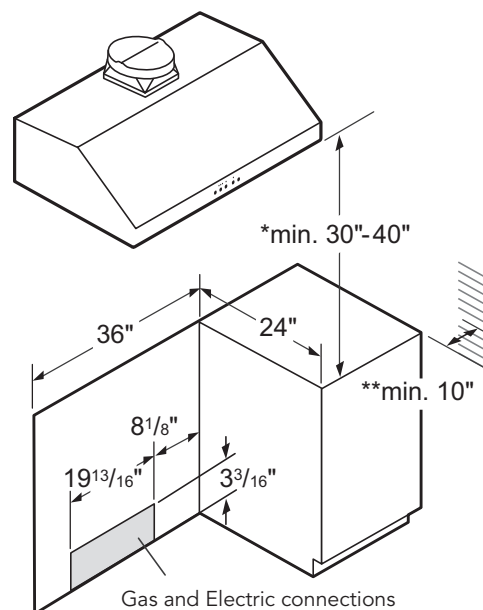
Thermador Dual-Fuel Pro Harmony Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option, however the 27" depth of the PH Series may not be suitable to all applications.

36-INCH CUTOUT AND RANGE DIMENSIONS

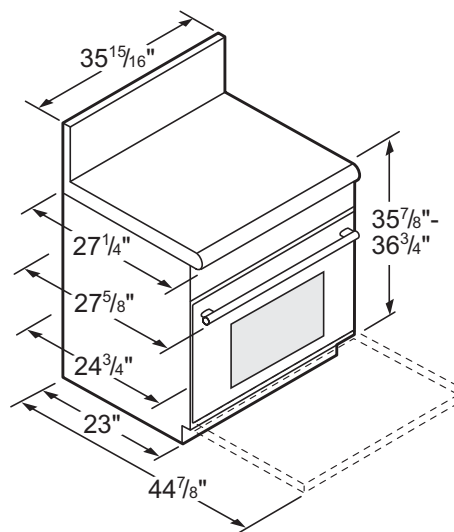


* 30" minimum clearance above cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 40".

** 10" minimum clearance from cooking surface to combustible side walls.

Note: Most hoods contain combustible components that must be considered when planning the installation.

measurement in inches



measurement in inches

PRO HARMONY® RANGES 36-INCH DUAL-FUEL

Model: PRD366GHU



PROFESSIONAL

PRD366GHU

Dual-Fuel Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	6
Product Width	35 15/16"
Product Height	35 7/8" - 36 3/4"
Product Depth	24 3/4"
Overall Oven Capacity* (cu. ft.)	5
Overall Interior Dimensions (W x H x D)	28" x 16 1/4" x 18 7/8"
Cutout Width	36"
Cutout Height	35 7/8" - 36 3/4"
Cutout Depth	24"
Cooktop Surface	Porcelain
Gas Cooktop Burners	6 @ 18,000 BTU
12" Center Electric Griddle	NA
Oven Bake / Broil (Watts)	2,000 / 4,000
Convection (Watts)	2,750
Total Gas Connection Rating	108,000 BTU
LP Convertible	Order Kit PALPKITHC
Electrical Supply	240/208V AC, 60 Hz
Watts	6,750
Required Circuit Breaker	35 Amp
Power Cord Included	Purchase Separately
Shipping Weight (lbs.)	370

*According to AHAM Standards

PRD366GHU

PERFORMANCE

- Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- Every burner 18,000 BTU (NG)
- Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Powerful, 8-pass bake and broil elements in large oven
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Superfast 2-hour self-clean mode – fastest in the industry

DESIGN

- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with Quick Clean Base™
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface

CAPACITY

- Massive oven capacity of 5 cu. ft.
- Six rack levels for multiple item cooking

CONVENIENCE

- Full Access® telescopic racks, integrated easy-grip handle
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- Quick Clean Base™ designed for easy surface cleaning
- Extended Bake Oven Mode ideal for slow cooking or Sabbath use
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- 36" units ship standard with island trim included

ACCESSORIES

Important Note: A 9" Low Backguard, 22" High Backguard w/Shelf or Island Trim is required for installation.

PA36GLBH

9" Low Backguard
(36-Inch Range)

PA36GHSH

22" High Backguard
w/Shelf (36-Inch Range)

PA12GRILHC

12" Grill with Drip-Tray

PAKNOBLK

Black Metal Knob Kit

PAKNOBLU

Blue Metal Knob Kit

PALPKITHC

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Wok Ring



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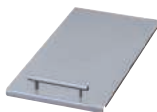


PA12CHPBLK

12" Maple
Chopping Block

PC24CHPBLK

24" Maple
Chopping Block



INSTALLATION OPTIONS

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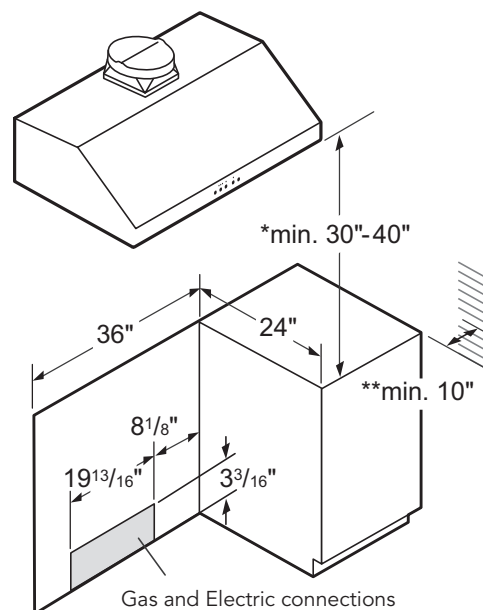
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Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option, however the 27" depth of the PH Series may not be suitable to all applications.

36-INCH CUTOUT AND RANGE DIMENSIONS

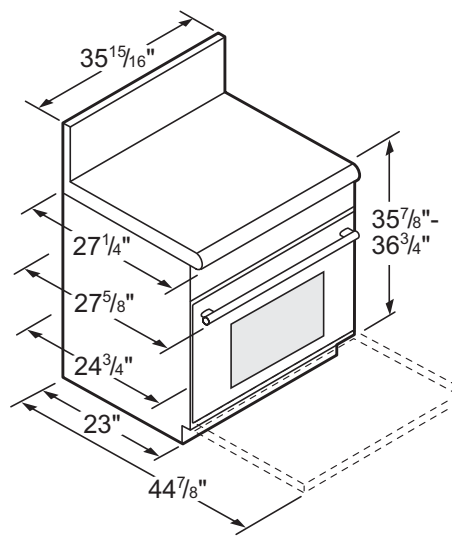


* 30" minimum clearance above cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 40".

** 10" minimum clearance from cooking surface to combustible side walls.

Note: Most hoods contain combustible components that must be considered when planning the installation.

measurement in inches



measurement in inches

PRO HARMONY® RANGES 48-INCH DUAL-FUEL

Model: PRD486GDHU



PROFESSIONAL

PRD486GDHU

Dual-Fuel Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	6
Product Width	47 7/8"
Product Height	35 7/8" - 36 3/4"
Product Depth	24 3/4"
Overall Oven Capacity* (cu. ft.)	2.2 / 4.4
Overall Oven Interior Dimensions (W x H x D)	25" x 16 1/4" x 18 7/8" (Lg) 12 2/5" x 16 1/4" x 18 7/8" (Sm)
Cutout Width	48"
Cutout Height	35 7/8" - 36 3/4"
Cutout Depth	24"
Cooktop Surface	Porcelain
Gas Cooktop Burners	6 @ 18,000 BTU
12" Center Electric Griddle	6-pass, 1,630 W
Oven Bake/Broil (Watts)	2,000 / 4,000 (Lg), 1,400 / 2,600 (Sm) 2,750 Ring (Lg)
Total Gas Connection Rating	108,000 BTU
LP Convertible	Order Kit PALPKITHC
Electrical Supply	240/208V AC, 60 Hz
Watts	12,350
Required Circuit Breaker	50 Amp
Power Cord	Purchase Separately
Shipping Weight (lbs.)	499

*According to AHAM Standards

PRD486GDHU

PERFORMANCE

- Star® Burner – most even heating, unsurpassed flame coverage
- Every burner 18,000 BTU (NG)
- Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Superior griddle results: 6-pass, 1,630 watt electric griddle
- Grill accessory is thermostatically controlled for even heating
- Powerful, 8-pass bake and broil elements in large oven
- Powerful, 6-pass bake and broil elements in small oven
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Cleans both ovens simultaneously in just 2 hours

DESIGN

- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with Quick Clean Base™
- Continuous porcelain, easy to clean cooking surface

CAPACITY

- Massive oven capacity of 4.4 cu. ft. plus 2.2 cu. ft. in small oven
- Six rack levels in each oven for multiple item cooking

CONVENIENCE

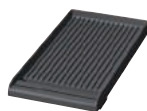
- Full Access® telescopic racks, integrated easy-grip handle
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- Quick Clean Base™ designed for easy surface cleaning
- Titanium surface non-stick, rust-proof cast-aluminum griddle
- Titanium surface non-stick, rust-proof cast-aluminum grill accessory
- Removable griddle and grill accessory for easy clean-up
- Electronic oven control ensures precise heating
- Extended Bake Oven Mode ideal for slow cooking or Sabbath use
- 48" units ship standard with island trim included

ACCESSORIES

Important Note: A 9" Low Backguard, 22" High Backguard w/Shelf or Island Trim is required for installation.

PA48GLBH
9" Low Backguard
(48-Inch Range)

PWOKRINGHC
Wok Ring



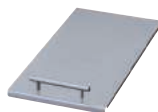
PA12GRILHC
12" Grill with
Drip-Tray



PAKNOBLK
Black Metal Knob Kit

PA48GHSH
22" High Backguard
w/Shelf (48-Inch Range)

PAGRIDDLE
Griddle sits on grates
over two burners



PA12GCVRHC
Griddle Cover



PAKNOBLU
Blue Metal Knob Kit

PALPKITHC
LP Conversion Kit



PA18GTRH
18" Telescopic Rack

PA30GTRH
30" Telescopic Rack



PA12CHPBLK
12" Maple
Chopping Block

PC24CHPBLK
24" Maple
Chopping Block

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARD

48-inch Thermador Pro Harmony Ranges require an accessory backguard. Choices include a 9-inch low backguard or a 22-inch high backguard with shelf. Either backguard must be attached before sliding the range into the final installed position. An island trim is included for covering the backguard mounting flanges for island installations, where there is a minimum of 12" of horizontal clearance behind the island trim.

CAUTION: To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used.

NATURAL GAS OR LP

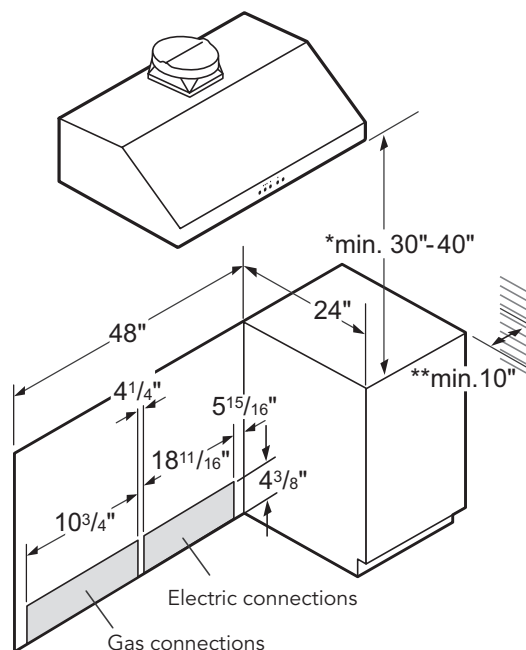
Thermador Dual-Fuel Pro Harmony Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option, however the 27" depth of the PH Series may not be suitable to all applications.

48-INCH CUTOUT AND RANGE DIMENSIONS

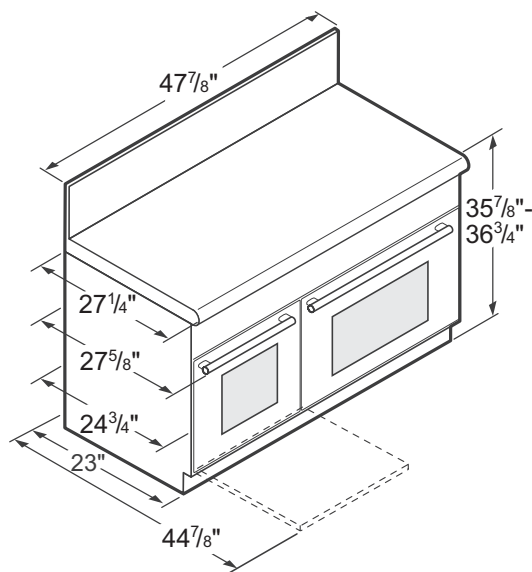


* 30" minimum clearance above cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 40".

** 10" minimum clearance from cooking surface to combustible side walls.

Note: Most hoods contain combustible components that must be considered when planning the installation.

measurement in inches



measurement in inches

PRO HARMONY® RANGES 30-INCH GAS

Models: PRG304GH / PRL304GH



PROFESSIONAL

PRG304GH / PRL304GH

Gas Standard-Depth Range /
Liquid Propane Standard-Depth
Range, Porcelain Cooktop Surface

SPECIFICATIONS

	PRG304GH	PRL304GH
Total Number of Cooktop Burners	4	
Product Width	29 15/16"	
Product Height	35 7/8" - 36 3/4"	
Product Depth	24 3/4"	
Overall Oven Capacity* (cu. ft.)	4.4	
Overall Interior Dimensions (W x H x D)	25" x 16 1/4" x 18 7/8"	
Cutout Width	30"	
Cutout Height	35 7/8" - 36 3/4"	
Cutout Depth	24"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	4 @ 18,000 BTU	4 @ 15,000 BTU
12" Center Electric Griddle	NA	
Oven Bake/Broil (Watts)	23,500 / 20,000 BTU	22,000 / 19,000 BTU
Total Gas Connection Rating	115,500 BTU	101,000 BTU
LP Convertible	Order Factory LP Model	
Electrical Supply	120V AC, 60 Hz	
Watts	1,800	
Required Circuit Breaker	15 Amp	
Power Cord	72", 3-Wire	
Shipping Weight (lbs.)	300	

*According to AHAM Standards

PRG304GH / PRL304GH

PERFORMANCE

- Star® Burner – most even heating, unsurpassed flame coverage
- Every burner 18,000 BTU (NG)
- Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Powerful, 23,500 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results

DESIGN

- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with Quick Clean Base™
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface

CAPACITY

- Massive oven capacity of 4.4 cu. ft.
- Six rack levels for multiple item cooking

CONVENIENCE

- Full Access® telescopic racks, integrated easy-grip handle
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- Quick Clean Base™ designed for easy surface cleaning
- Electronic oven control ensures precise heating
- Extended Bake Oven Mode ideal for slow cooking or Sabbath use
- Signature blue indicator lighting
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- 30" units ship standard with 6" backguard included

ACCESSORIES

PA30GHSB
22" High Backguard
w/Shelf (30-Inch Range)



PWOKRINGHC
Wok Ring



PA12CHPBLK
12" Maple
Chopping Block



PAKNOBLK
Black Metal Knob Kit

PA30GITH
Island Trim
(30-Inch Range)



PA30GTRH
30" Telescopic Rack

PC24CHPBLK
24" Maple
Chopping Block



PAKNOBLU
Blue Metal Knob Kit

PAGRIDDLE
Griddle sits on grates
over two burners

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARD

The 30-inch Thermador Pro Harmony range includes a 6-inch low backguard. An optional 22-inch high backguard with shelf is also available. Either backguard must be attached before sliding the range into the final installed position. An island trim is available for covering the backguard mounting flanges for island installations, where there is a minimum of 12" of horizontal clearance behind the island trim.

CAUTION: To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used.

NATURAL GAS OR LP

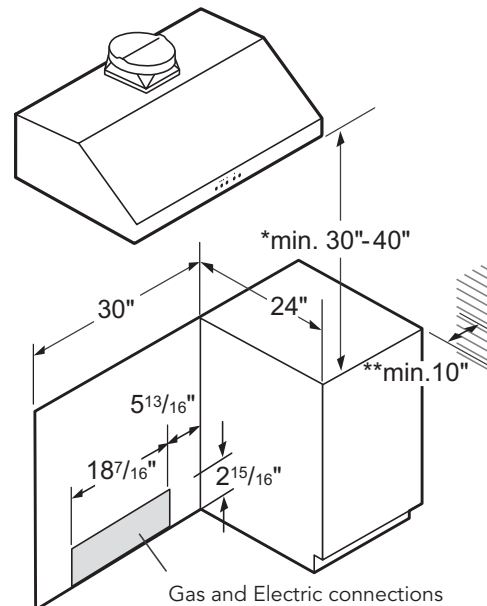
Thermador All-Gas Pro Harmony Ranges are shipped by the factory to operate on natural gas or LP. Be sure to order the correct fuel-type and verify the type of gas being used at the installation site matches the type of gas used by the appliance.

IMPORTANT

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option, however the 27" depth of the PH Series may not be suitable to all applications.

30-INCH CUTOUT AND RANGE DIMENSIONS

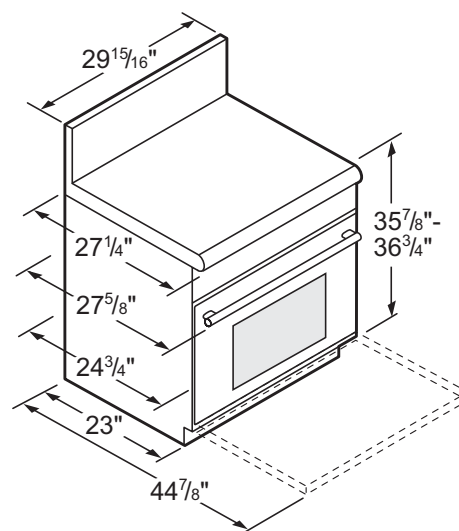


* 30" minimum clearance above cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 40".

** 10" minimum clearance from cooking surface to combustible side walls.

Note: Most hoods contain combustible components that must be considered when planning the installation.

measurement in inches



measurement in inches

PRO HARMONY® RANGES 36-INCH GAS

Models: PRG366GH / PRL366GH



PROFESSIONAL

PRG366GH / PRL366GH

Gas Standard-Depth Range /
Liquid Propane Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

	PRG366GH	PRL366GH
Total Number of Cooktop Burners	6	
Product Width	35 15/16"	
Product Height	35 7/8" - 36 3/4"	
Product Depth	24 3/4"	
Overall Oven Capacity* (cu. ft.)	5.0	
Overall Interior Dimensions (W x H x D)	28" x 16 1/4" x 18 7/8"	
Cutout Width	36"	
Cutout Height	35 7/8" - 36 3/4"	
Cutout Depth	24"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	6 @ 18,000 BTU	6 @ 15,000 BTU
12" Center Electric Griddle	NA	
Oven Bake/Broil (Watts)	27,000 / 20,000 BTU	25,000 / 19,000 BTU
Total Gas Connection Rating	155,000 BTU	134,000 BTU
LP Convertible	Order Factory LP Model	
Electrical Supply	120V AC, 60 Hz	
Watts	1,800	
Required Circuit Breaker	15 Amp	
Power Cord	72", 3-Wire	
Shipping Weight (lbs.)	335	

*According to AHAM Standards

PRG366GH / PRL366GH

PERFORMANCE

- Star® Burner – most even heating, unsurpassed flame coverage
- Every burner 18,000 BTU (NG)
- Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Powerful, 27,000 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results

DESIGN

- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with Quick Clean Base™
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface

CAPACITY

- Massive oven capacity of 5 cu. ft.
- Six rack levels for multiple item cooking

CONVENIENCE

- Full Access® telescopic racks, integrated easy-grip handle
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- Quick Clean Base™ designed for easy surface cleaning
- Electronic oven control ensures precise heating
- Extended Bake Oven Mode ideal for slow cooking or Sabbath use
- Signature blue indicator lighting
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- 36" units ship standard with island trim included

ACCESSORIES

Important Note: A 9" Low Backguard, 22" High Backguard w/Shelf or Island Trim is required for installation.

PA36GLBH
9" Low Backguard
(36-Inch Range)



PWOKRINGHC
Wok Ring



PA12CHPBLK
12" Maple
Chopping Block



PAKNOBLK
Black Metal Knob Kit

PA36GSHS
22" High Backguard
w/Shelf (36-Inch Range)



PA36GTRH
36" Telescopic Rack

PC24CHPBLK
24" Maple
Chopping Block



PAKNOBLU
Blue Metal Knob Kit

PAGRIDDLE
Griddle sits on grates
over two burners

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARD

36-inch Thermador Pro Harmony Ranges require an accessory backguard. Choices include a 9-inch low backguard or a 22-inch high backguard with shelf. Either backguard must be attached before sliding the range into the final installed position. An island trim is included for covering the backguard mounting flanges for island installations, where there is a minimum of 12" of horizontal clearance behind the island trim.

CAUTION: To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used.

NATURAL GAS OR LP

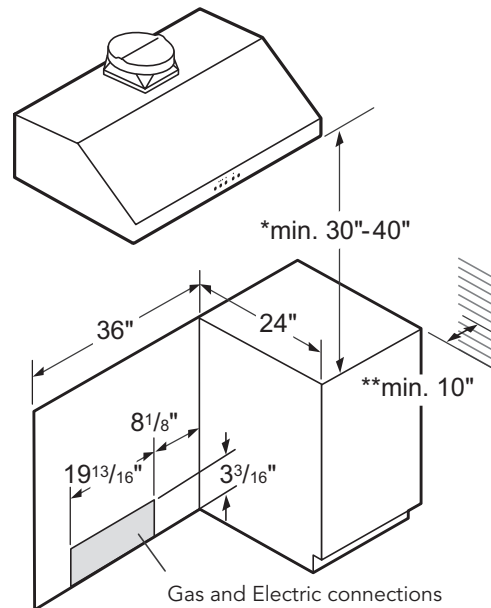
Thermador All-Gas Pro Harmony Ranges are shipped by the factory to operate on natural gas or LP. Be sure to order the correct fuel-type and verify the type of gas being used at the installation site matches the type of gas used by the appliance.

IMPORTANT

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option, however the 27" depth of the PH Series may not be suitable to all applications.

36-INCH CUTOUT AND RANGE DIMENSIONS

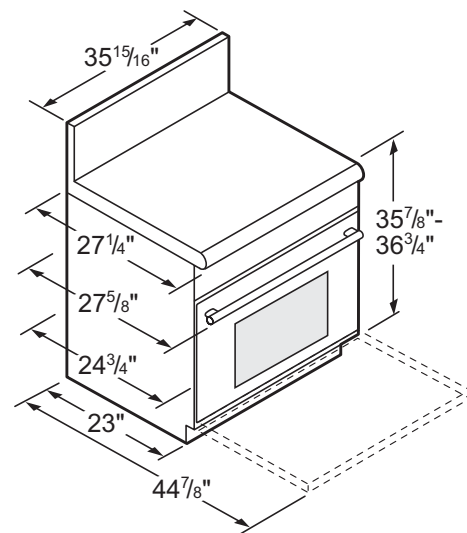


* 30" minimum clearance above cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 40".

** 10" minimum clearance from cooking surface to combustible side walls.

Note: Most hoods contain combustible components that must be considered when planning the installation.

measurement in inches



measurement in inches

PRO HARMONY® RANGES 36-INCH GAS

Models: PRG364GDH / PRL364GDH



PROFESSIONAL

PRG364GDH / PRL364GDH

Gas Standard-Depth Range /
Liquid Propane Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

	PRG364GDH	PRL364GDH
Total Number of Cooktop Burners	4	
Product Width	35 15/16"	
Product Height	35 7/8" - 36 3/4"	
Product Depth	24 3/4"	
Overall Oven Capacity* (cu. ft.)	5.0	
Overall Interior Dimensions (W x H x D)	28" x 16 1/4" x 18 7/8"	
Cutout Width	36"	
Cutout Height	35 7/8" - 36 3/4"	
Cutout Depth	24"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	4 @ 18,000 BTU	4 @ 15,000 BTU
12" Center Electric Griddle	6-Pass @ 1,630 W	
Oven Bake/Broil (Watts)	27,000 / 20,000 BTU	25,000 / 19,000 BTU
Total Gas Connection Rating	119,000 BTU	104,000 BTU
LP Convertible	Order Factory LP Model	
Electrical Supply	120V AC, 60 Hz	
Watts	2,400	
Required Circuit Breaker	20 Amp	
Power Cord	72", 3-Wire	
Shipping Weight (lbs.)	335	

*According to AHAM Standards

PRG364GDH / PRL364GDH

PERFORMANCE

- Star® Burner – most even heating, unsurpassed flame coverage
- Every burner 18,000 BTU (NG)
- Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Superior griddle results: 6-pass, 1,630 watt electric griddle
- Grill accessory is thermostatically controlled for even heating
- Powerful, 27,000 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results

DESIGN

- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with Quick Clean Base™
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface

CAPACITY

- Massive oven capacity of 5 cu. ft.
- Six rack levels for multiple item cooking

CONVENIENCE

- Full Access® telescopic racks, integrated easy-grip handle
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- Quick Clean Base™ designed for easy surface cleaning
- Titanium surface non-stick, rust-proof cast-aluminum griddle
- Titanium surface non-stick, rust-proof cast-aluminum grill accessory
- Removable griddle and grill accessory for easy clean-up
- Electronic oven control ensures precise heating
- Extended Bake Oven Mode ideal for slow cooking or Sabbath use
- 36" units ship standard with island trim included

ACCESSORIES

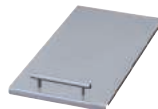
Important Note: A 9" Low Backguard, 22" High Backguard w/Shelf or Island Trim is required for installation.

PA36GLBH

9" Low Backguard
(36-Inch Range)



PWOKRINGHC
Wok Ring



PA12GCVRHC
Griddle Cover



PAKNOBLK
Black Metal Knob Kit

PA36GHS

22" High Backguard
w/Shelf (36-Inch Range)



PA36GTRH
36" Telescopic
Rack



PA12CHPBLK
12" Maple
Chopping Block



PAKNOBLU
Blue Metal Knob Kit

PAGRIDDLE

Griddle sits on grates
over two burners

PC24CHPBLK
24" Maple
Chopping Block

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARD

36-inch Thermador Pro Harmony Ranges require an accessory backguard. Choices include a 9-inch low backguard or a 22-inch high backguard with shelf. Either backguard must be attached before sliding the range into the final installed position. An island trim is included for covering the backguard mounting flanges for island installations, where there is a minimum of 12" of horizontal clearance behind the island trim.

CAUTION: To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used.

NATURAL GAS OR LP

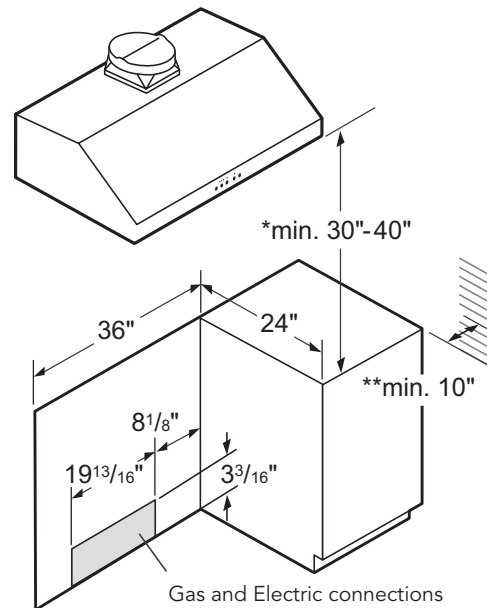
Thermador All-Gas Pro Harmony Ranges are shipped by the factory to operate on natural gas or LP. Be sure to order the correct fuel-type and verify the type of gas being used at the installation site matches the type of gas used by the appliance.

IMPORTANT

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

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36-INCH CUTOUT AND RANGE DIMENSIONS

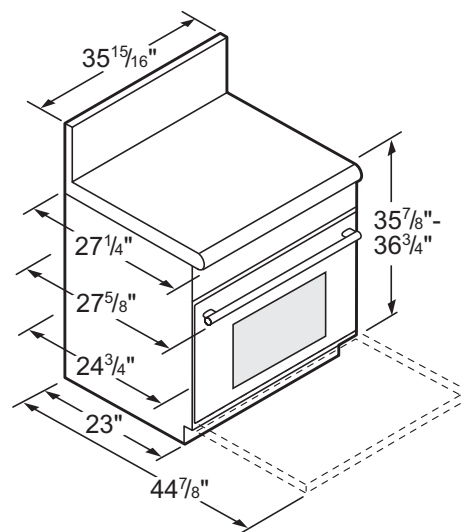


* 30" minimum clearance above cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 40".

** 10" minimum clearance from cooking surface to combustible side walls.

Note: Most hoods contain combustible components that must be considered when planning the installation.

measurement in inches



measurement in inches